

Luncheon Menu



Mediterranean Salad (253kcal)
Cucumber, black olive, vinaigrette dressing

Pâté de Campagne (335kcal)
Pistachio and Mache salad, mustard vinaigrette

Pan-seared Scallop (319Kcal)
Celeriac puree, hazelnut crumble, chicken jus

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Chicken Consommé (118kcal)

Cream of Broccoli (149kcal)

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Seared Salmon Fillet (530Kcal)
Horseradish crust, braised leeks, onion, potato, lemon butter sauce

Roasted Duck Breast (367Kcal)
Cherry glazed, sautéed Swiss chard onion soubise, toasted almond

Daily Carvery Special

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Soft Meringue with Berry (272Kcal)
Meringue, vanilla sauce, raspberry coulis, fresh berry

Warm Chocolate Pudding (372Kcal)
Chocolate sauce, milk ice cream, caramel fig

Tiramisu (323Kcal)
Mascarpone cream, lady finger, Kahlua espresso coffee, coffee jelly

Freshly Brewed Coffee or Tea
Petit fours

Three-course menu at HK\$160 per person

Four-course menu at HK\$180 per person

Please ask our instructor for nutritional analysis
Should you have a particular food allergy, please inform our instructor.
Please help us reduce food waste. Don't hesitate to ask for smaller portions

精選套餐



地中海沙律 (253kcal)

法式農家凍肉批 (335kcal)

香煎帶子配歐洲香芹醬 (319kcal)

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法式雞清湯 (118kcal)

西蘭花忌廉湯 (149kcal)

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香煎三文魚配香檸牛油汁 (530kcal)

法式燒鴨胸配香濃櫻桃汁 (367kcal)

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法式蛋白餅配草莓及雲呢拿汁 (272Kcal)

朱古力心太軟配香濃牛奶雪糕 (372Kcal)

意大利芝士蛋糕 (323Kcal)

即磨咖啡或茶

配法式小甜點

三道菜 每位港幣 160

四道菜 每位港幣 180

如需菜單的營養分析，請向我們的導師查詢
如您對特定食物過敏，請告知我們的導師
請幫助我們減少浪費食物，食物份量可因應要求減少